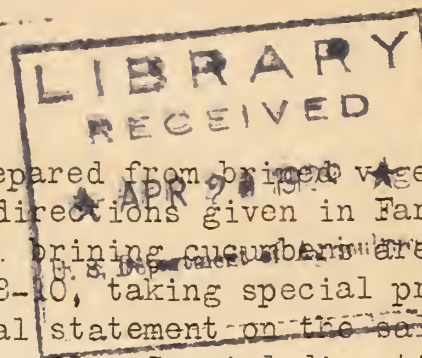


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PICKLES AND RELISHES



All the vegetable pickles in these recipes are prepared from brined vegetables unless a statement to the contrary is made. The directions given in Farmer's Bulletin No. 1438 are followed. The directions for brining cucumbers are found on pages 5-7, for preparing dill pickles on pages 8-10, taking special precautions in the latter case to add the vinegar. A general statement on the salting of other vegetables will be found in this bulletin on page 11. Special directions used in this laboratory for preparing certain of these have been included.

CUCUMBERS

Method of Extracting Salt from Brined Cucumbers

Prepare cold water and vinegar in equal proportions to cover the cucumbers. Allow the cucumbers to stand from twenty-four to forty-eight hours until sufficient salt has been removed. This will give a crisp cucumber. Prepare as desired in various kinds of pickle or as sour pickle, sweet pickle, chowchow, or in any other way that cucumbers are used.

DILL PICKLES

30 to 35 large cucumbers
1 pint vinegar
1 pound salt

2 gallons water
2 ounces mixed pickle spices
Fresh or dried dill

The cucumbers should be fresh picked, of uniform size and free from blemish. Wash them well and drain. Into a four or five gallon crock place a layer of dill and spice. Fill the jar with the cucumbers to within 4 or 5 inches of the top. Prepare the above ingredients and pour the mixture over the cucumbers. Place a layer of dill and green grape or cabbage leaves over the top as these help to green the pickles. Cover with a heavy plate and weight it down to hold the cucumbers under the brine. The brine should barely cover the pickle for as the liquid is drawn from the cucumbers it will be very likely to run over the sides, if too full at first. The scum which forms over the cucumbers should be removed each day. Keep the cucumbers at an even temperature (86°F.) and in two weeks they will be ready to use. The cucumbers should be of pleasing dill flavor, clear throughout with no white spots when cut, and crisp.

BRINED CAULIFLOWER

Select firm white heads of cauliflower. Break it into sections and let it stand in cold water for one hour. Prepare a 40° or a 10 per cent brine and drop into it the sections of cauliflower. Weight it down so that each piece will be under the brine. Keep the brine at the proper degree of concentration by using the salinometer and adding salt to keep it at the proper point. Remove the scum each day. In about three weeks the cauliflower is ready to use after freshening, in mixed pickle, mustard pickle, or chowchow. Use the same method of extracting salt as in green tomatoes.

BRINED STRING BEANS

Select white or green stringless beans, and remove the tip from each end. Wash the beans well and place them in a 10 per cent or 40° brine. Add salt each day until the reading does not change. When the brine is constant, store the beans in glass jars or earthenware containers, making a close seal of paraffin. After the jars are sealed do not move them for the liquid will loosen the seal.

The beans can be freshened when needed for pickles or can be used for the table. The cold water method for freshening can be used or the beans placed in cold water three times the volume of the beans and brought to simmering point and kept there for twenty minutes and then allowed to cool in the water. Place in fresh water for a few minutes and the salt is sufficiently extracted and the beans are ready for use.

GREEN TOMATOES

The tomatoes should be firm and of uniform size. Prepare by washing thoroughly, and placing them in a large stone crock. Prepare a brine of 40° or 10 per cent and pour this over the tomatoes. Weight it down and keep the tomatoes well under the brine. The brine must be tested each day and kept at the proper degree, for if this is not done the tomatoes will become soft. The scum must also be removed each day.

Freshening the Tomatoes

The salt will be extracted much quicker if the tomatoes are sliced carefully and placed in cold water. The salt hardens the tissues of the outer skin and the salt will not be drawn out of the tomatoes if they are left whole. Sufficient salt is generally drawn out by standing overnight in cold water three times the volume of the tomatoes. If necessary, this can be repeated until the tomatoes are sufficiently freshened. All salt must not be removed, for the salt helps preserve them as well as to give flavor.

BRINED ONIONS

Small white onions are generally used for pickling. Remove the thin skin and wash them well. Place the onions in a stone crock and cover them with an 80° brine -- one pint of salt to 4 pints of water. A salinometer will be necessary to test the brine each day and keep it at the proper degree brine. In three weeks the onions are ready to use. They are freshened the same as the other vegetables. They may be sliced as the tomatoes were or left whole when drawing out the salt.

PICKLED ONIONS

Heat a well flavored vinegar with a small amount of sugar (1 or 2 tablespoons to a pint of vinegar) if desired. Fill a sterilized jar with the freshened whole onions and cover them with the hot vinegar. Add two or three hot peppers, and 1 teaspoon of mustard, celery seed, or both, to the quart jar. Seal at once, label, and store in a cool place. The very small onions are best for pickling.

STUFFED CUCUMBER PICKLES

(Amount for twelve large dill pickles)

1 cup cauliflower	2 sour cucumber pickles
$\frac{1}{4}$ cup sweet red peppers	$\frac{1}{2}$ cup onions
2 green peppers	2 teaspoons celery seed
1 cup string beans	1 teaspoon mustard seed

The above vegetables should have been prepared by the "long brined method" so must be freshened by being soaked in enough cold water to cover (changing the water if necessary) for 12 to 24 hours, extracting sufficient salt to make palatable. Drain the vegetables after freshening and chop them very fine. Drain a second time and add the seasoning. Cut the dill pickles on one side, remove the centers, chop, drain, and add to the chopped vegetables. Fill the hollow shells with the mixture, press the pickles together and sew the cut side. Place in a container which can be sealed, add $\frac{1}{2}$ cup of vinegar and sufficient dill liquor to cover the pickles well. Prepare the spice mixture below, mix well, and add 4 tablespoons ($1\frac{1}{2}$ ounces) to a 2-quart jar of pickles. Seal tightly and store in a cool place.

Spice Mixture

2 tablespoons yellow mustard seed	1 tablespoon mace
1 tablespoon whole black pepper	3 tablespoons grated horseradish
1 tablespoon whole allspice	1 tablespoon celery seed
1 tablespoon whole cloves	1 tablespoon chopped garlic
1 inch piece gingerroot	4 dried red peppers

SWEET MIXED PICKLE

2 pints sliced cucumbers	1 pint cauliflower, cut in sections
1 pint sliced onions	1 pint sliced green tomatoes
1 pint string beans, cut	1 pint cut green peppers
$\frac{1}{2}$ pint cut, sweet, red peppers	

Prepare the vegetables by the "long brined method" and freshen them according to usual method. Then mix these vegetables and pour over them the following seasoned vinegar.

Seasoned Vinegar

3 cups vinegar	1 tablespoon mustard seed
1 cup water	2 hot red peppers
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ ounce spice mixture No. 2
1 tablespoon celery seed	

Mix and bring to the boiling point and pour while boiling hot over the vegetables. Seal in sterile, airtight jars and store in a cool place.

Spice Mixture No. 2

5 tablespoons allspice	6 dried red peppers
$\frac{1}{2}$ cup coriander	6 bay leaves
$\frac{1}{4}$ cup yellow mustard seed	

Mix well and use as stated above.

MUSTARD PICKLE

2 quarts sliced cucumbers
 1 quart string beans, cut in
 $\frac{1}{2}$ -inch slices
 1 quart green peppers, cut

1 quart onions, quartered
 1 quart cauliflower, cut in
 small sections
 1 cup cut sweet red peppers

Use in these pickle brined vegetables (10% salt), freshened by usual method to remove the excess of salt.

Mustard Mixture

2 quarts vinegar
 $1\frac{1}{2}$ cup sugar
 $1\frac{1}{2}$ cups flour

$\frac{2}{3}$ cup ground mustard
 1 tablespoon tumeric

Mix the dry ingredients and add sufficient cold vinegar to make a smooth paste. Heat the remaining vinegar and add to the cold mixture. Cook until thickened. Pour over the cut vegetables while it is hot. Let stand overnight/in sterilized jars. This amount makes about five quarts of pickle. (and seal

CHILI SAUCE

5 quarts chopped ripe tomatoes
 2 cups chopped red pepper
 2 cups chopped green pepper
 $1\frac{1}{2}$ cups chopped onions
 3 tablespoons salt

1 cup sugar
 3 cups vinegar
 1 teaspoon cloves, ground
 1 teaspoon allspice, ground
 1 teaspoon cinnamon, ground

Combine the chopped vegetables, the salt, and sugar and simmer this mixture until it begins to thicken. Then add the vinegar and spices and cook the mixture down until it becomes a thick sauce. Pour into hot sterilized jars and seal. Or bottle the sauce and seal with wax. This recipe yields about three quarts of sauce.

WATERMELON PICKLE

2 pounds watermelon
 Limewater made from 1 quart water
 and 5.6 grams or 1 tablespoon lime
 4 cups vinegar

1 cup water
 5 cups sugar
 1 tablespoon allspice
 1 tablespoon cloves

6 small pieces stick cinnamon

Pare and remove all green and pink portions from watermelon rind. Cut it in the desired shape or size, and soak for two and one-half hours in the limewater. Drain the watermelon and place it in fresh water to cover well, and cook for one and one-half hours or until tender. Let the watermelon stand overnight in the water. Make a sirup of the 4 cups of vinegar, 1 cup water, sugar, and spice. Allow the sirup to come to the boiling point, add the drained watermelon and boil gently for two hours or until the sirup is fairly thick. Seal and store. If desired some of the pieces of watermelon may be placed on waxed paper and allowed to dry out, turning every day or two until dry enough to store. This melon can be used in place of citron in cakes and puddings, and may be dipped in chocolate or covered with fondant.

Wash and pit large scar, red cherries. To the desired amount of cherries add three-fourths of their weight or measure of sugar. Sprinkle the sugar over the fruit in layers and let them stand overnight. In the morning stir until the sugar is dissolved, drain, and then press the juice well from the cherries. Tie a small quantity of whole cloves, cinnamon, and allspice in a loose cheesecloth bag, drop this into the juice, and boil it down rapidly until it is three-fourths of the original quantity. While the sirup is hot pour it over the drained cherries, and add 2 tablespoons of well-flavored vinegar to each pint of fruit and sirup and mix well. Let stand overnight, reheat to the boiling point, and store in sterilized pint jars. Let the cherries stand about two weeks to become well blended before using.

APPLE CHUTNEY

3 lemons
3 quarts chopped apples
1 quart brown sugar
1 quart cider vinegar
1 quart dates, stoned and chopped
1 pint tarragon vinegar
2 pounds sultana raisins

1 tablespoon ground ginger
1 teaspoon paprika
1 teaspoon salt
2 chili peppers
1 onion chopped
Garlic
2 small cloves

Wash, pare, and core the apples. Chop them with the lemons as the acid will help to keep the apples from turning dark. Remove the seeds from the chili peppers. Mix all the ingredients. Boil gently until the apples are soft and stir the mixture occasionally with a fork. Bottle the chutney while hot and seal.

PICKLED PEACHES

8 pounds peaches
4 pounds sugar

2 quarts vinegar
8 2-inch pieces stick cinnamon
cloves

Select firm white peaches either free or cling stone. Wash them well, and remove the thin skin with a sharp knife. Cook the vinegar, cinnamon, and sugar together for ten minutes or until a fairly thick sirup is formed. Add the fruit, after placing 4 cloves in each peach. Allow the peaches to cook gently until tender, but not broken. Remove them from the sirup and then cook the sirup rapidly until thick. Pour over the fruit and let stand overnight. Drain and cook the sirup a second time. Fill sterilized jars with the peaches and cover them with the hot sirup. Seal, label, and store in a cool place. Allow the peaches to stand several weeks to develop flavor before serving.

CHOW CHOW

2 cups onions (small white)
2 cups cauliflower, in small sections
4 cups string beans, cut
12 green peppers, medium size
1 red pepper

5 teaspoons celery seed
4 teaspoons mustard seed
6 teaspoons horseradish
1 cup sugar
2 cups cider vinegar

The above vegetables are all prepared by the long brining method and freshened by standing in cold water to cover from twelve to twenty-four hours, depending upon the amount of salt extracted. Some salt must be allowed to remain in the vegetables. After they are freshened, they are drained, mixed and chopped together. Heat the spices, vinegar, and sugar to the boiling point and then mix with the vegetables. Stir until well blended and let stand overnight. In the morning stir well and pack in sterilized jars. Seal and store in a cool place. Processing will help to keep the pickles but will soften the texture. This amount yields 3 quarts.

